



***COURSE NAME:
ENGLISH V***

***TEACHER'S NAME:
DEYSI FABIOLA LOPEZ AGUILAR***

***FULL NAME:
ELISEMA JACQUELINE CRUZ CRUZ***

***TITTLE OF THE WORK:
MY RESTAURANT***

JACKIE'S CANTINA



MEXICAN RESTAURANT

***OUR MENU IS SO MUCH MORE THAN BAR
FOOD.***

If you want comfort food, we've got you covered with wings, nachos and more. We now have a "smoker" offering authentic barbecue chicken, ribs, pork and all your favorite sides! And don't worry, your vegetarian and gluten-free friends can find something yummy, too!

P.S. We take drinks VERY seriously, too. Our beer and cocktail menu are truly curated with care.

JACKIE'S CANTINA

DRINK MENU

COCKTAILS



HAIL MARY MOON.....\$17.00

Astral Tequila shines brigada with citrus and triple secreciones sweetened by juicy watermelon and a watermelon sugar rim.

It's refresher.



BLUEBERRY DROPKICK.....\$15.00

Ketel Citroën and Caravella Limoncello brindar bold citrus energy, balanced by blueberry and kissed with a sugar rim.

One special homemade cocktails, the first sip you felling a best flavor an sweet from de blueberrys.



FIRST AND TEN.....\$16.50

Tanqueray No. Ten, sparkling with limón and soda rounded off by decadent amarena cherry flavor.

You'll feel the rich acidity of the lemon with its rich cheery flavor

JACKIE'S CANTINA

DRINK MENU

COCKTAILS



SHOTGUN MULE.....\$20.00

Bulleit bourbon meets Zacapa rum in a bold spiced duet, cut with lemon, apple and cranberry topped with ginger beer.

The best mule I'm te word with a vest bourbon with a fruits on top felling a freshing flavor.



BULLEIT BLITZ.....\$20.00

Bulleit Rye brings the backbone, smoothed with Frangelico hazelnut liqueur in this nutty twist on a classic.

Its strongest for a strongest people.



EXCESSIVE CELEBRATION.....\$15.00

Smirnoff vanilla vodka and white chocolate liqueur swirl with pamplinas and a vanilla caramel sugar rim for a rich fall treat.

Perfect for holidays or important moments, and best shared with family.

JACKIE'S CANTINA



MEXICAN
RESTAURANT

STARTERS



TEXAS BRISKET CHILI | BOWL \$11

A hearty chili with smoked brisket, pulled pork, and bacon, topped with cheddar cheese, bacon, and red onion. Served with homemade tortilla chips.

It has a salty taste and a crunchy texture.



CAJUN FRIED PICKLES & PEPPERS | \$13

Sliced dill pickles and banana peppers battered with extra crispy Cajun seasoned bread crumbs.

With a super crunchy texture



REDNECK FONDUE | \$15

Smoked dry rubbed Philly cream cheese topped with hot honey, served with toasted bread.

It has a sweet, spicy flavor and the bread has a crispy texture.



GREENS AND BOWLS



COUNTRY COBB SALAD | \$15

Greens topped with bacon, tomatoes, onions, cucumbers, deviled eggs & smoked Gouda.

With a soft texture.



HOUSE SALAD | \$13

A fresh mixture of garden vegetables with your choice of dressing.

With a creamy texture.



MEMPHIS MAC & CHEESE BOWL | \$16

Gouda Mac & cheese topped with Memphis smoked beans, your choice of pulled pork, pulled chicken, crispy chicken or jackfruit substitute brisket.

It has a salty and soft.



CLASSIC CAESAR SALAD | \$13

Crisp romaine, homemade croutons, shredded Parmesan. & creamy Caesar.

With crispy texture and creamy.

JACKIE'S CANTINA



SMOKING SLIDER TRIO | \$15

One pulled pork, one brisket and one pulled chicken slider each topped with BBQ sauce, sweet Dixie slaw and pickled onion.

With a slightly sweet taste and a smooth texture.



VEGAN AT THE BBQ | \$15

Smoked vegan jackfruit (vegan pulled pork) with Carolina gold BBQ sauce, banana peppers & pickled onions on a pretzel bun.

With a salty flavor.



LEGENDS CHICKEN CLASSIC | \$16

Grilled or crispy fried chicken topped with cheddar cheese, lettuce, tomato, slab bacon and mayo on a sesame brioche bun.

With a salty flavor and a crunchy texture.